

CLAIM AMENDMENTS

Claims 1-33 (Cancelled).

34. (Currently Amended) A method of culturing a microorganism for the synthesis of docosahexaenoic acid (DHA) by the microorganism, comprising culturing a microorganism ~~capable of DHA production~~ comprising *Cryptothecodium cohnii* with a compound selected from acetic acid and an acetate ion, the microorganism using the compound as ~~a~~ the primary carbon source and synthesizing DHA, ~~wherein said culturing method does not include in the absence of~~ a stationary phase.

Claims 35-36 (Cancelled).

37. (Currently Amended) The method according to claim 34, wherein the microorganism is cultured in a medium, ~~said and the~~ use of the compound as a carbon source by the microorganism ~~causing~~ causes an increase in pH of the medium, ~~and wherein~~ the method further ~~includes, where the compound is acetic acid, addition to the medium of said acetic acid, or where the compound is an acetate ion, addition to the medium of acetic acid that ionizes to form said acetate ion, in response to the increase in pH so as to decrease the pH of the medium~~ including monitoring the pH to control the addition of the compound to the medium and adding the compound in response to an increase in pH.

38. (Currently Amended) The method according to claim 37, wherein ~~said addition adding the compound~~ maintains the pH substantially at a ~~predetermined~~ preset value of between about 5 and about 8.

39. (Currently Amended) The method according to claim 38, wherein the ~~predetermined~~ preset value is ~~pH~~ about 6.5.

40. (Currently Amended) The method according to claim 37, wherein the pH of the medium is monitored by means ~~that produces a signal that is used to control said~~ communicating with a controller, the controller controlling the addition to the medium.

41. (Currently Amended) The method according to claim 40, wherein the ~~signal controller~~ is used to control addition of one or more of a nitrogen source, a phosphorus source, an amino acid, a vitamin, a salt or another growth factor during the culture of the microorganism.
42. (Currently Amended) The method according to claim 37, wherein ~~said acetic acid or said acetic acid that ionizes compound~~ is added to the medium in a mixture comprising a further ~~compound component~~.
43. (Currently Amended) The method according to claim 42, wherein the further ~~compound component~~ is an organic acid.
44. (Currently Amended) The method according to claim 42, wherein the further ~~compound component~~ is a lipid.
45. (Previously Presented) The method according to claim 42, wherein the mixture is a waste product from an industrial process.
46. (Currently Amended) The method according to claim 42, wherein the further ~~compound component~~ is a nitrogen source, a phosphorus source, an amino acid, a vitamin, a growth factor, a salt or a lipid.
47. (Currently Amended) The method according to claim 34, wherein prior to culturing with acetic acid or an acetate ion, the microorganism is ~~grown cultured with acetic acid or an acetate ion glucose~~.
48. (Previously Presented) The method according to claim 34, wherein the microorganism is cultured with an organic nitrogen source.
49. (Previously Presented) The method according to claim 48, wherein the organic nitrogen source is yeast extract and the initial concentration of the yeast extract is greater than 7.5 g/l.
50. (Previously Presented) The method according to claim 49, wherein the initial concentration of yeast extract is 10 g/l.

51. (Previously Presented) The method according to claim 34, wherein the microorganism is cultured with salts or osmoticants.

Claims 52-57 (Cancelled).

58. (Previously Presented) An oil comprising docosahexaenoic acid prepared from a microorganism cultured in accordance with claim 34.

59. (Previously Presented) An at least partially purified preparation of docosahexaenoic acid prepared from a microorganism cultured in accordance with claim 34.

Claims 60-64 (Cancelled).

65. (Previously Presented) A microorganism cultured in accordance with claim 34.

66. (Currently Amended) The microorganism according to claim 65 for use as a food or food supplement.

Claims 67-73 (Cancelled).

74. (Previously Presented) The method of claim 34, wherein said culturing method is performed as a continuous or semi-continuous process.

75. (Previously Presented) A method according to claim 34, wherein the method further comprises extracting oil including docosahexaenoic acid from the microorganism.

76. (Previously Presented) A method according to claim 75 further comprising purifying the oil to increase the docosahexaenoic acid content of the oil.

77. (Previously Presented) A method according to claim 34, wherein the method further comprises the purification or partial purification of docosahexaenoic acid from the microorganism.

78. (Previously Presented) A method according to claim 34 wherein the initial concentration of the acetic acid or acetate ion in the culture is between 4 and 16 g/l.

79. (Previously Presented) A method according to claim 78, wherein the initial concentration of the acetic acid or acetate ion is about 8 g/l.

Claim 80 (Cancelled).

81. (Previously Presented) A method according to claim 34, wherein the percent docosahexaenoic acid in the total extractable lipid is at least 29.3.

82. (Previously Presented) A method according to claim 34, wherein during the culturing process the total concentration of docosahexaenoic in the growth medium rises to at least 0.9 g/l.

83. (Previously Presented) A food or food supplement comprising docosahexaenoic acid produced in accordance with claim 34.

84. (Previously Presented) A food or food supplement comprising the microorganism cultured in accordance with claim 34.

85. (Previously Presented) A fish food or fish food supplement comprising the microorganism cultured in accordance with claim 34.

86. (Previously Presented) A fish food or fish food supplement comprising docosahexaenoic acid produced in accordance with claim 34.